

Patent
42760-0100

IN THE CLAIMS:

1.-21. (Cancelled)

22. (New) An improved method of preparing fried noodles wherein the improvement is for the purpose of minimizing formation acrylamide while the noodles are fried and wherein the improvement comprises:

adding to the noodles prior to the frying a food-compatible acidic substance in an amount sufficient to make the pH value of the noodles after frying to be 6.5 or below, whereby the acrylamide content of the fried noodles is decreased relative to fried noodles prepared without bringing the pH to 6.5 or below.

23. (New) The improved method in accordance with Claim 22 wherein the substance is lactic acid.

24. (New) The improved method in accordance with Claim 22 wherein the substance is malic acid.

25. (New) An improved method of preparing fried noodles wherein the improvement is for the purpose of minimizing formation acrylamide while the noodles are fried and wherein the improvement comprises:

adding to the noodles prior to the frying a first substance selected from the group consisting of potassium carbonate, sodium hydrogencarbonate and sodium carbonate and a second substance selected from the group consisting of lactic acid, sodium pyrophosphate and sodium metaphosphate, said first and second substances being added amounts sufficient to make the pH value of the noodles after frying to be 6.5 or below, whereby the acrylamide content of

Patent
42760-0100

the fried noodles is decreased relative to fried noodles prepared without bringing the pH to 6.5 or below.

26. (New) Fried noodles having been prepared by the improved method of Claim 22.
27. (New) Fried noodles having been prepared by the method of Claim 25.